FOOD PREMISES INSPECTION FORM

Name of Premises: Pizza Hut FMI National Inc
Operator: [illegible]
Address: 396 Connell Street, Woodstock

Licence #: 31-00228
Type: ☐ Class 3 ☒ Class 4 ☐ Class 5
Category: ☒ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection
Water Supply: ☐ Private ☒ Municipal

New Nouveau Brunswick

Item No.	N.O.	S	U		Item No.	N.O.	S	U		Item No.	N.O.	S	U		Item No.	N.O.	S	U	
1.0	**FOOD**				3.3		↘		Holding Methods	**7.0**	**FOOD EQUIPMENT AND UTENSILS**				10.2		↘		Walls (Construction and Maintenance)
1.1		↘		Approved Source	3.4	↘			Cooling Methods	7.1		↘		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		↘		Ceilings (Constructions and Maintenance)
1.2		↘		Purchasing and Receiving	3.5	↘			Re-heating Methods	7.2		↘		Food Contact Surfaces	**11.0**	**WATER SUPPLY AND WASTE DISPOSAL**			
1.3		↘		Acceptable Containers and Labeling	3.6		↘		Handling Methods	7.3		↘		Mechanical Dishwashing	11.1		↘		Water (Quality and Quantity)
2.0	**FOOD STORAGE**				**4.0**	**FOOD DISPLAY AND SERVICE**				7.4		↘		Manual Dishwashing	11.2		↘		Sewage Disposal
2.1		↘		Storage of Potentially Hazardous Foods	4.1	↘			Display Methods	7.5		↘		Eating Utensils and Dishes	11.3		↘		Solid Waste Handling
2.2		↘		Frozen Storage	4.2		↘		Advance Preparation	**8.0**	**CLEANING AND SANITIZING**				**12.0**	**LIGHTING AND VENTILATION**			
2.3		↘		Refrigerated Storage (Temperature)	**5.0**	**RECORD KEEPING AND RECALLS**				8.1			X	Cleaning and Sanitizing	12.1		↘		Lighting
2.4		↘		Refrigerated Storage (Methods)	5.1		↘		Record Keeping	8.2		↘		Detergents and Chemical Use and Storage	12.2		↘		Ventilation
2.5		↘		Refrigerated Storage (Space)	5.2		↘		Recall of Food	**9.0**	**SANITARY FACILITIES**				**13.0**	**GENERAL**			
2.6	↘			Dry Storage	**6.0**	**PERSONNEL**				9.1		↘		Washroom(s)	13.1		↘		Licence
2.7	↘			Storage of Food for Staff	6.1		↘		Demonstrating Knowledge	9.2		↘		Hand Washing Station(s)	13.2		↘		Rodent and Insect Control
3.0	**FOOD PREPARATION AND HANDLING**				6.2		↘		Employee Health	**10.0**	**FLOORS, WALLS AND CEILINGS**				13.3		↘		Other Infractions/Hazards
3.1	↘			Thawing Methods	6.3		↘		Personal Hygiene Practices	10.1		↘		Floors (Construction and Maintenance)					
3.2		↘		Cooking Methods	*N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction*														

Item No.	MI	MA	CR	Remarks	Date for Correction
			Now	Food contact equipment shall be kept clean and sanitary.	
8.1	X			Dough Mixer needs to be cleaned.	Today

☒ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

Date of Inspection: Sept. 28/2020

Re-inspection Required: ☐ Yes ☒ No

If Yes, Date:

Received by:

Inspector Signature: